

Lucile Sandwiches

Cold Sandwiches

Choice of Chips or Celery Root Slaw

#3 Italian \$14

Salami Finocchio, Hot Salami Sopressata, Nduja, Pepperoni, Provolone, Lettuce, Tomato, Red Onion, Black Olives, Pepperoncini, Red Wine Vinegar, Olive Oil, Sub Bun

#5 Superhero Club \$14

Turkey, Mortadella, Bacon, Swiss cheese, Lettuce, Tomato, Red Onion, Calabrian Chili Sub Sauce, Sub Bun

#9 Turkey \$14

White Cheddar Cheese, Apples, Baby Arugula, Mayo, Pesto, Sub Bun

Create Your Own Sandwich \$14
Fill out the Sheet

Hot Sandwiches

Choice of Chips or Celery Root Slaw

#20 Grilled Mortadella \$14

Swiss Cheese, Mustard, Mayo, Chopped Pickles, Burger Bun

25 Smokehouse Hamburger \$14

Brisket, Chuck and Short Rib, American Cheese, Pickles, Chopped Onion, Thousand Island Dressing, Lettuce, Burger Bun

#27 Mushroom Burger * \$14

Vegan American Cheese, Pickles, Chopped Onion, Thousand Island, Lettuce, Burger Bun

28 Fried Chicken Thigh Sandwich \$14

Buttermilk Marinated and Breaded, Dragon Sauce, Mayo, Pickles, Celery Root Slaw, Burger Bun

29 Banh Mi \$14

Choice of: Breaded Chicken, Tofu, Beef or Pork Belly

Pickled Carrots-Daikon, Green Onions, Cilantro, Umami Mayo, Sub Bun

Salads \$14.00

Included Choice of One: Turkey, Salami or Tofu Bacon

Chopped Salad *

Tomatoes, Pepperoncini, Black Olives, Cucumber, Red Onion, Capers, Almond Ricotta, Sunflower Parm, PB Pepperoni

Heirloom Tomato Salad

Cippolini Onions, Ciliegine Mozzarella, White Balsamic, Olive Oil, Basil

Sides

Bag of Potato Chips.....**1.75**

Celery Root-Cabbage Slaw.....**1.75**

Pizza

Our Pizza Crust is made in house and Cold Fermented for at Least 48 Hours
Psyllium-Flaxseed Crust (Gluten Free) 4

- San Marzano Tomatoes, Garlic Confit, Calabrian Chilies, Oregano, Mozzarella, Basil VEG 20
- Truffled Mushrooms, Cashew -Black Garlic Cream, Kale, Cashew Mozzarella ** 24
- Supreme: PB Sausage, PB Pepperoni, Onion, Green Pepper, Mushroom, Olives, Cashew Mozz ** 23
- San Marzano Tomatoes, Ricotta Cheese, Basil, Arugula VEG 22
- San Marzano Tomatoes, Nduja Sausage, Fermented Honey, Mozzarella, Sicilian Oregano 22
- Make Your Own Pizza 18
- Cashew Cream or San Marzano Tomato Sauce or Calabrian Chili- Tomato Sauce
- Cashew Mozzarella or Dairy Mozzarella

Toppings 1.95

Onions, Mushrooms, Green Peppers, Black Olives, Kale, Pineapple, Baby Arugula, Artichokes, Roasted Red Peppers, Pepperoncini, Hot Honey, Extra Cheese, Spinach, Anchovies, Pepperoni, Italian Sausage, Mushroom Bacon, Plant Based Pepperoni, Plant Based Sausage

Toppings 3.00

Mushroom -Walnut Meatballs, Salami Calabrese, Nduja Sausage, Prosciutto, Goat Cheese, Almond Ricotta

** Vegan GF Gluten Free VEG Vegetarian

Non- Alcoholic Beverages

- Pure Leaf Iced Tea (18.5 oz)..... 6.00
- Coke, Diet Coke, Sprite Bottles..... 3.25
- Saratoga Water (12 oz) 3.75
- Fentiman’s Cola Soda (9.3 oz) 6.75
- 221 B.C Kombucha Certified Organic 16 ounces..... 7.25
- Moringa Lavender: Moringa, Lavender
- Berry Hibiscus: Hibiscus, Schisandra, Raspberry Leaf

BEER

- Draft Beer, Green Bench, Postcard Pilsner, St. Pete Florida (5.1%) 8.00
- Draft Beer, Coppertail Brewing, Night Swim Porter, Tampa, Florida (6.2%) 8.00
- Draft Beer, Florida Avenue, Luminescence, Tropical Hazy IPA, Tampa, FL (7.0%) 8.00
- Draft, 3 Daughters Raspberry Lemonade Hard Cider, St. Pete Fl (5.5%) 8.00
- Michelob Ultra, Pure Gold Organic Light Lager, St. Louis MS (4.2%) 7.75
- 3 Daughters Beach Blonde Ale, St. Pete Florida (5.0%) 8.00
- Stella Artois, Pilsner, Belgium NA (.5%) 8.00
- Stella Artois, Pilsner, Belgium (5.0%) 8.00

WINE BY THE GLASS

- Sparkling, Bortolomiol, Prosecco Superiore, DOCG Veneto, Italy 13.00
- White Wine, Foucher, Sauvignon Blanc, Petit Le Mont ’25 Loire, France..... 12.95
- Red Wine, Selvapiana, Chianti Rufina, ’24 DOCG Tuscany, Italy 12.95
- Rose, Chateau Barbebelles, Rose Fleuri, ’24 Coteaux d’Aix -en -Provence. France 13.00